



US Embassy Copenhagen
Q & A - Invitation to Tender

1	Question: We would like to ask about the equipments in the kitchen, there is no oven included on the list? Answer: Yes, item named "HD 900 GAS STOVE 6 BURNER, STOVE, ZANUSSI" in Exhibit B includes an oven.
2	Question: What type of dishes are you used to getting and what is really popular? Answer: See Attachment 1. Burgers + soups were the most popular dishes.
3	Question: Why are you looking for a new restaurateur, what happened to the last guys? Answer: The last restaurateur went out of business. Due to a major flood in August 2011, the restaurant was closed for six months leaving him and his staff with no possibility to operate the restaurant. Also, in that period the embassy staff found (less expensive) lunch alternatives around Østerbro.
4	Question: How many restaurateurs have you had in the last 10 years? Answer: One restaurateur for +30 years.
5	Question: What is the current restaurateur's best dish? Answer: See Attachment 1.
6	Question: What do you think needs to be improved in the restaurant? Answer: Less expensive selection of food
7	Question: What is the price range for dishes on the lunch and breakfast menus? Answer: See Attachment 1.
8	Question: Do you have many events you need catering for and what type of dishes do you order for them? Answer: The Embassy has had approx. 8 catered events (mainly buffets) the past six months.
10	Question: Does the restaurateur have the possibility to do catering outside of the embassy, which has been prepared in the embassies kitchens? Answer: Yes, if it is Embassy related.
11	Question: Could you please inform us of the restaurant's current turnover? Answer: Previous restaurateur's turnover not known to the Embassy.
12	Question: Does the US Embassy provide a grant for the operation of the restaurant, or should it all be covered by sales? Answer: The Embassy does not provide any grants. No subsidization.
13	Question: Does the restaurant provide any meeting service to the US Embassy? If yes, how many meetings pr. day? Answer: Individual Embassy sections may hold meetings from time to time and individuals pay for the service.
14	Question: Could you please inform us of the current restaurant employees' salaries and conditions of employment? I presume that you have an external supplier at the moment. It is regarding the terms of business transfer. Answer: Not familiar to the Embassy.
15	Question: How long has the current supplier of the restaurant been at the US Embassy? Answer: Previous vendor operated for +30 years
16	Question: What is the term of notice from the US Embassy to the supplier? Answer: Stated in the Tender to Invitation documentation, Enclosure 1, paragraph VI.
17	Question: Is it correct that the restaurant currently has 20-30 guests for lunch and some breakfast sales every day? Answer: Depending on the selection of food, prices etc. there is a potential for a larger number of customers; However, to date, customer attendance averaged about 20-30.
18	Question: How many "After-Hours Events" do you have pr. year and how is the event billed? Answer: Licensee bills the Event Host directly. Number of Events not tracked by the Embassy.
19	Question: What are the terms of payment? Answer: 30 days net upon receipt of invoice.

1 May menu

Diplomat burger w/home made dressing kr. 50

Diplomat cheese burger 55.

Sea Weed salad with baked red snapper kr.75

Grilled salmon with sweet corn soufflé kr. 85

Quiche Lorraine with salad kr 75

Sandwich with honey glazed ham and salsa kr. 50

Chefs lunch plate kr 75

Barbecue chicken breast with salad kr 75.

Grilled steak sandwich with onion jam kr 75

Beef stroganoff with mashed potatoes kr 65½ kr 45

Chocolate cake with mango sauce kr 25

French brie cheese with grapes in red wine kr 35.